



NEW YORK • LAS VEGAS • HONG KONG

## STARTERS

### Fried Dill Pickles

Ranch-Chili Paprika Dipping Sauce \$7

### Chili Bowl

Topped with Cheddar, Jalapeños, Crème Fraîche & Green Onions \$8

### Ahi Tuna Spring Roll

Fresh Herbs, Avocado, Cucumber, Spicy Mayo, Pickled Ginger Wasabi, Soy Lime Dressing \$12

### BBQ Nachos

Smoked BBQ Chicken, Monterey Jack, Sour Cream, Chipotle, Pickled Jalapeños, Onions \$9

### Waffle Bites

Topped with Cheddar, Sour Cream, Bacon & Pickled Jalapeños \$7

### Mini Lobster Roll

Brioche Bread, Fresh Maine Lobster, Lemon Tartar Sauce, Old Bay Coleslaw \$15

### Chicken Wings

Spicy Buffalo, Tangy BBQ, Honey Ginger  
8pcs/ \$8. . . .15pcs/ \$14

## SALADS

### Vegetable

Iceberg, Radicchio, Chopped Vegetables, Onion, Feta, Hearts of Palm, Avocado and Oregano Dressing \$12

### Caesar

Romaine Salad, Lemon-Garlic Parmesan Dressing \$11

### 5 Spice "Chinese" Chicken

Grilled Marinated Chicken, Cilantro, Napa Cabbage, Carrots, Peanuts, Cucumber \$15

### Southern Fried Chicken Cobb

Chipotle-BBQ Ranch, Black Beans, Onions, Corn, Tomatoes, Avocado, Hard Boiled Egg, Beets, Bacon, Smoked Gouda \$15

**ADD ON: Grilled Chicken, Beef, Turkey & Veggie Patty \$5**

**Grilled Shrimp, Grilled Salmon \$6**

## SIDES

**Skinny Fries \$5 / Curly Fries \$5 / Waffle Fries \$5**

**Vidalia Onion Rings \$5 / Sweet Potato Fries \$5**

**Buffalo Fries \$8**

**Horseradish Cole Slaw \$5**

## ☆☆☆ BURGERS ☆☆☆

### The Classic

7oz. Grilled Certified Black Angus Beef\* \$12

### "BLT"

Double Smoked Bacon, Lettuce, Tomato, BLT Burger Sauce\* \$13



Peppercorn Crusted Bacon, Smokey Sweet BBQ Sauce, Caramelized Onions, Sharp Cheddar \$14

### Shaft's Blue

Shaft's Blue Vein Cheese, Balsamic Caramelized Onion, Mushrooms\* \$13

### The Cowboy

BBQ Chipotle, Tobacco Onions, Lettuce, Tomato, Bacon, Pepper Jack\* \$15

### Tex-Mex

Chili, Jack Cheese, Avocado, Jalapeños, Salsa, Sour Cream\* \$13

### American Wagyu Truffle

Snake River Farm Wagyu, Brie, Spinach, Truffle Aioli, Portobello\* \$21

### Kobe Slider Trio

"BLT", BBQ Onion, Blue Cheese \$18

### The Stripper

**NO BUN!** , Lettuce, Tomato, Onion, Roasted Bell Pepper, Avocado\* \$12

### Lamb Tandoori

Colorado Lamb\*, Mint-Cilantro Yogurt Sauce, Mediterranean Salsa \$14

### Turkey

All Natural Turkey Breast Ground With Fresh Herbs, Mint Smashed Avocado \$13

### Buffalo Chicken

Crispy Fried Chicken Breast, Creamy Blue Cheese, Buffalo Hot Sauce, Lettuce, Tomato \$13

### Veggie Falafel

Vegetable and Chickpeas, Spices, Hummus, Avocado, Whole Wheat Bun \$10

### Salmon

Atlantic Salmon\*, Avocado, Red Onion, Watercress, Zesty-Cayenne Tartar Sauce \$14

### Pimento

Pimento Cheese, Jalapenos, Roasted Green Chili, Fried Egg \$13

### California Chicken

Grilled Chicken Breast, Arugula, Oven Dried Tomato, Mozzarella, Pesto \$12

### Smoked Gouda Double Dip

Lettuce, Tomato, Onion, Pickle, Smoked Gouda Cream \$14

## MAKE IT A COMBO!

Select from The Classic, Turkey and Veggie Falafel

- No. 1 -

burger, fries, fountain soda \$19

- No. 2 -

burger, fries, milkshake \$21

- No. 3 -

burger, fries, draft beer \$23

## DESSERTS

### Brownie Bite Sundae

Vanilla Ice Cream, Butterscotch, Nutella Hot Fudge \$8

### Our Homemade Pie

Selection of Pie "A la Mode" \$6

### Deep Fried Oreos

Frozen Custard, Blackberry Marmalade \$6

\* Consuming raw or undercooked meats, poultry, seafood or eggs may increase the risk of food-borne illness.  
18% Service Charge Will be Added to Parties of 8 or More.



Our 100% Angus beef burgers are a combination of sirloin, short rib, chuck and brisket. Served on a soft bun with tomato, red onion, iceberg lettuce, and pickles

Our burgers are cooked **MEDIUM** unless otherwise requested

### CHEESE

\$1

Blue

Oregon Cheddar

American

Pepper Jack

Swiss

Monterey Jack

Mozzarella

Brie

### TOPPINGS

\$1.50

Bacon

Grilled Red Pepper

Portobello Mushroom

Fried Egg

Homemade Chili

BBQ Onion

Grilled Onion

Sliced Avocado

## MILKSHAKES

**Chocolate, Vanilla, Strawberry, Coffee** \$6

### **Black & White**

Vanilla Ice Cream, Chocolate Syrup \$6

### **Berry Me**

Strawberry Ice Cream, Mixed Fresh Berries \$7

### **Nut Job**

Vanilla Ice Cream, Nutella, Slivered Almonds \$7

### **Mocha Mudslide**

Coffee Ice Cream, Oreo Cookies, Chocolate Syrup \$7

### **Monkey Business**

Vanilla Ice Cream, Bananas, Peanut Butter, Chocolate \$7

### **Mother Fluffer**

Vanilla Ice Cream, Toasted Marshmallows \$7

### **The Lunch Box**

Vanilla Ice Cream, Peanut Butter, Grape Jelly \$7

### **Creamsicle**

Orange Sorbet, Vanilla Ice Cream \$7

## SPIKED MILKSHAKES

### **Grandma's Treat**

Maker's Mark, Caramel, Vanilla Ice Cream \$12

### **The All Nighter**

Tia Maria, Bailey's, Espresso, Coffee Ice Cream \$12

### **Night Rider**

Kahlua, Chocolate Liqueur, Oreo Cookies, Chocolate Ice Cream \$12

### **Fuzzy The Bear**

Peach Schnapps, Peaches, Vanilla Ice Cream \$12

### **Malibu Barbie**

Malibu Rum, Pineapple Juice, Coconut Milk, Vanilla Ice Cream \$12

### **The Tucan**

Three Olives Loopy Vodka, Vanilla Ice Cream, Strawberries, Orange Juice \$12

## CRAFT SODAS

### **Virgils Micro Brewed\***

Cream Soda / Orange Cream / Black Cherry \$4.50

\*All Natural, Gluten Free

## ADULT FLOATS

### **Double Barrel**

Jack Daniel's, Root Beer, Vanilla Ice Cream \$12

### **Cuba Libre Float**

Bacardi Silver Rum, Cola, Vanilla Ice Cream, Lime Wedge \$12

### **Dark & Frozen**

Gosling's Black Seal Rum, Reed's Ginger Brew, Vanilla Ice Cream \$12

### **Bad Moon Rising**

Blue Moon Draft, Homemade Orange Sorbet \$12

## HOUSE COCKTAILS

### **Cocchi Monster**

Woodford Reserve Bourbon, Cointreau, Cocchi Americano, Lemon \$14

### **Ambrosia**

Remy Martin, Apple Jack, Lemon, Orange Bitters \$14

### **Ginny Hendricks**

Hendrick's Gin, Basil, Cucumber, Honey Ginger Syrup, Lemon \$14

### **Guava Cosmo**

Stoli Vodka, Guava Nectar, Lime Juice \$12

### **Life Is Beautiful**

Jack Daniels Rye, Antica Formulae, Cherry Heering Liqueur \$12

### **Paloma**

Milagro Silver Tequila, Grapefruit, Smoked Honey \$12

### **Kiwi Rum Punch**

Mt. Gay Eclipse Rum, Pineapple, Kiwi Puree \$12

### **Ginger Passion**

Hangar Vodka, Grand Marnier, Passionfruit, Demerara Ginger Infusion \$12

## PREPARED BEERS

### **Black Velvet**

Guinness Stout, Gruet Sparkling Wine \$11

### **Honey Beer**

BLT Pilsner, Clover Honey Syrup, Fresh Lemon \$9

### **Shandygaff**

Blue Moon, Reed's Ginger Brew \$10

## DRAFT BEERS

### **PINT / PITCHER**

Bud Light \$5 / \$19

Coors Light \$5 / \$19

"BLT" Lager \$5 / \$19

Sam Adams Seasonal \$7 / \$26

Dirty Dog IPA \$7 / \$26

Negra Modelo \$7 / \$26

Shiner Bock \$7 / \$26

Stella Artois \$7 / \$26

Batch "19" \$7 / \$26

Guinness Stout \$7 / \$26

Sierra Nevada Pale Ale \$7 / \$26

Sin City Amber \$7 / \$26

New Castle Brown Ale \$7 / \$26

Hoegaarden \$7 / \$26

Bass Ale \$7 / \$26

Stone IPA \$7 / \$26

New Belgium Brewery Fat Tire \$7 / \$26

Blue Moon "Belgian Style White" \$7 / \$26

## SPECIALTY DRAFTS

Rince Cochon \$11 - 10oz.

New Belgium "Lips of Faith" \$10

## CAN BEERS

Modelo "Especial" \$4

Pabst Blue Ribbon \$4

Fosters \$8 - 25oz.

Shift Pale Lager \$6 - 16oz.

## BOTTLED BEERS

Budweiser \$5

Miller High Life \$5

Miller Lite \$5

Michelob Ultra \$5

Corona Extra \$6

Heineken \$6

Amstel Light \$6

Rio Grande Pilsner \$6

Schneider Weiss \$10

Duvel \$9

## WINE BY THE GLASS

### **Sparkling**

**Piper-Heidsieck** \$16  
Gruet, NV, France

### **Whites**

**Sauvignon Blanc** \$9

Matanzas Creek, 2011, Sonoma

**Chardonnay** \$9

J Lohr, 2011, California

**Riesling** \$12

Mönchhof, 2010, Germany

**Pinot Grigio** \$12

Pighin, 2010, Italy

**Chardonnay** \$14

Sonoma-Cutrer, 2010, California

**Rose Cuvee** \$12

Bertaud Belieu

**Moscato** \$10

Luna di Luna, NV, Italy

### **Reds**

**Cabernet Sauvignon** \$11

H3 Heaven Hills, 2008, Washington

**Pinot Noir** \$11

Row 11 "Vinas 3", 2011, California

**Toscana Rosso** \$12

Frescobaldi, 2010, Italy

**Merlot** \$9

Gnarly Head, 2008, California

**Red Experience** \$11

Paco & Lola, 2010, Spain

**Zinfandel** \$13

Murphy-Goode "Liars Dice", 2009, Sonoma

### **Ports**

Fonseca Bin 27 \$14